

SO MUCH TO SEA...

www.somuchtosea.co.uk

Hot Smoked Salmon Paté

Recipe by Marian Armitage

This recipe works equally well with smoked mackerel or kippers; just lightly cook the fish first.

Ingredients:

130g hot smoked salmon, plain or flavoured
100g soft cheese or ricotta
Grated rind and juice of 1 small lemon
Capers – half a small jar
Fresh tarragon or dill to garnish
Freshly ground black pepper (no salt necessary)

Method:

Skin and flake the salmon with a fork – keep it in largeish pieces.

Stir into the soft cheese and add lemon rind and juice to taste. Season.

Spoon on to oatcakes and garnish with capers and tarragon/dill.

When it comes to Seafood, choose the best, choose Shetland.

Thanks very much to the cooks and chefs who have contributed to this project.

Seafood Shetland
Scottish Salmon Producers' Organisation Shetland
Shetland Fish Producers' Organisation
Shetland Shellfish Management Organisation
Shetland Aquaculture Trust